

HARD SUGARCOATED PRODUCT AND METHOD FOR PRODUCING THE SAME**Patent number:** JP2002017266 (A)**Publication date:** 2002-01-22**Inventor(s):** KOSEKI HIROAKI; SATOMI MEGUMI +**Applicant(s):** TOWA CHEMICAL IND +**Classification:**

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A23G3/34; A23G4/00; A61K47/26; A61K47/36; A61K9/30; (IPC1-7): A23G3/00;
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Application number: JP20000207233 200000707**Priority number(s):** JP20000207233 200000707**Also published as:** JP4153145 (B2)**Abstract of JP 2002017266 (A)**

PROBLEM TO BE SOLVED: To obtain a hard sugarcoated product having a sugarcoated layer with maltitol as the main component and unconventionally high hardness and crunchiness. SOLUTION: This product is obtained by including ≥ 10.0 but < 25.0 wt.% of a branched dextrin and/or its reduced product, and ≥ 75.0 but < 90.0 wt.% of maltitol as the amount of solids in the sugarcoated layer.

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